

Placer County Health and Human Services Department

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CATERING GUIDELINES

PURPOSE:

The California Retail Food Code (CAL CODE) does not specifically address the permitting and regulation of caterers. The purpose of these guidelines is to provide a set of criteria that will assist regulators and other interested parties in providing consistent enforcement of CAL CODE requirements with regard to catering operations.

DEFINITIONS:

- <u>Caterer</u> any person who operates from a permitted food establishment and who supplies food and related services including, but not limited to, an off premises catered function.
- <u>Catering Vehicle</u> a vehicle upon which food, beverages and related serving equipment are transported to a catered function.
- Commissary a permitted food facility that services MFF's (Mobile Food Facilities),
 MSU's (Mobile Support Units), Vending Machines, and Caterer's. Where
 all of the following occur: food, containers or supplies are stored; food is
 prepared or prepackaged for sale or service at other locations; utensils
 are cleaned; liquid and solid waste are disposed; and where potable
 water is obtained
- Cook for hire any person hired to prepare and /or serve food at a private function.

 All food prepared by a cook for hire is handled at the location of the private function. No food is stored, prepared or handle at the private home of the cook for hire. No health permit is required.
- Off Premises Catering Function any private or public function where a caterer provides food and related services for a person or persons at a location other than their permitted food establishment

OPERATIONAL REQUIREMENTS:

- **❖** A caterer must have a valid health permit. (Section 114381)
- ❖ A caterer or an employee of the catering company must possess a current food safety certificate. (Section 113947)
- ❖ All food, prior to the function, shall be stored and prepared at the caterer's permitted food establishment, or other approved food facility i.e. commissary. (Section 113789b)
- ❖ All utensils and equipment shall be washed and stored at the caterer's permitted food establishment. Prior to use, all utensils shall be sanitized. (Sections 114095, 114099, and 114175)
- ❖ At all times that the caterer has control over food, including periods of storage, preparation, transportation and service. All food shall be adequately protected so as to be maintained pure, and free of contamination, adulteration, and spoilage. (Sections 113980, 113982, 113984)
- Utensils and equipment shall be protected from contamination. (Sections 114095 and 114899
- All potentially hazardous foods (PHF's) shall be transported, prepared and maintained at the appropriate temperatures. (Sections 113996 and 114004)
- ❖ The caterer shall not provide home prepared food at a catered function (Sections 114021 and 114285)
- ❖ All food handlers shall wash their hands and arms with cleanser and warm water before commencing work, immediately after using toilet facilities, and as frequently as necessary to prevent contamination of food, etc... (Sections 113952 and 113953.3)
- ❖ Toilet facilities shall be available within 200 feet of the catered events. (Sections 114250, 114315, and 114359)
- Catering vehicles shall be maintained in a clean, sanitary condition. (Sections 114257

NOTE: CONTACT PLACER COUNTY HEALTH DEPARTMENT FOR DETAILED EXPLANATIONS OF THE CAL CODE SECTIONS MENTIONED AND FOR ANY OTHER QUESTIONS.